



Paul Revere House, Boston



Parker House

SCHOOL and TREMONT STREETS
BOSTON MASS.

OYSTERS, CLAMS AND SEAFOOD

| | | |
|--------------------------------|--|-----------------------------------|
| Lobster Cocktail 1.00 | Cherrystone Clams 40 | Cape Cod Oysters on Half Shell 40 |
| Fresh Crabmeat Cocktail 75 | Assorted Seafood Cocktail 1.00 | Clam Juice Cocktail 25 |
| Fresh Shrimp Cocktail 75 | Little Neck Clams 35 | Cocktail Sauce 05 |
| Baked Clams a la Parker (6) 65 | Steamed Ipswich Clams, Clam Broth and Melted Butter 75 | |

RELISHES

| | | | |
|-------------------------------|-----------------------|----------------------------|--------------------|
| Tomato Juice 25 | Fruit Cocktail 55 | Grapefruit Juice 25 | Cranberry Juice 25 |
| Hors d'Œuvres Per Person 1.00 | | Russian Caviar p. p. 1.75 | |
| Canape Caviar Per Person 1.50 | Imported Antipasto 90 | Anchovy Canape, each 60 | |
| Chilled Prune Juice 25 | Radishes 20 | Iced Celery 35, Stuffed 55 | |
| Bismark Herring 90 | Ripe Olives 20 | Queen Olives 25 | |
| Fresh Crabflake Ravigote 75 | | Smoked Salmon .60 | |

SOUPS

| | |
|--|--------------------------------------|
| Boston Fish Chowder 50 Cup 30 | |
| Consomme Brunoise 30 | Clam Broth Cup 30 |
| Jellied Essence of Chicken 30 | Cream of Tomato 50 Cup 30 |
| Clear Green Turtle, Cup 60 | Green Turtle a l'Anglaise 60, Cup 45 |
| Mock Turtle 50 Cup 30 | |
| ★★PARKER HOUSE LOBSTER STEW IN CHAFING DISH 1.25 | |

FISH

- ★Broiled Boned Fresh Shad and Roe, Thin Fried Potatoes 1.10
- ★Fried Soft Shell Crabs on Toast, Tartar Sauce, Potatoes Allumette 90
- Broiled Lake Trout, Chive Butter 90
- Creamed Fresh Crabflakes Mornay, Beet Salad 90
- Broiled Split Silver Smelts, Maitre d'Hotel 85
- Steamed Finnan Haddie, Lemon Butter, Parsley Potato 90
- Brochette of Deep Sea Scallops a la Parker, Green Peas 1.00
- ★★Broiled Boston Schrod, Parsley Butter 70
- Broiled Live Chicken Lobster 1.25
- Broiled Live Large Lobster 2.00

ENTREES

- ★Brochette of Beef Tenderloin a la Parker on Toast, Green Peas 1.35
- ★Salmis of Young Duckling a l'Orange, Grilled Sweet Potatoes 1.25
- Fresh Asparagus on Toast with Broiled Canadian Bacon 1.00
- Native Chicken, Half, Saute Mascotti, Green Peas 1.35
- Broiled Calf's Liver and Bacon, Lyonnaise Potatoes 90
- Broiled Flank End Sirloin Steak Mirabeau 1.30
- Breaded Milk-Fed Veal Chop Holstein, Garden Broccoli 1.25
- Broiled Sugar Cured Ham, Spinach and Parsley Potato 1.10
- Filet Mignon Saute a la Castellana 2.25
- ★★Broiled Fresh Honeycomb Tripe a la Parker 90

ROAST

- ★Prime Ribs of Beef and Their Own Juice, Baked Potato 1.15
- ★Stuffed Native Chicken, Half, Cranberry Sauce, O'Brien Potatoes au Gratin 1.25

COLD DISHES

| | | |
|---|----------------------------------|---------------------------|
| Assorted Cold Cuts 1.40 | Ribs of Prime Beef 1.00 | Smoked Beef Tongue 90 |
| Boned Capon 1.10 | | Boiled Ham 80 |
| Pressed Corned Beef 65 | Imported Pate de Foies Gras 1.50 | |
| Large Lobster, Mayonnaise 2.00 | Chicken Lobster 1.25 | Roast Lamb, Mint Jelly 90 |
| Potato Salad Served with all Cold Meats | | |

★Ready Dishes

★★Famous at The PARKER HOUSE for over 80 years.

5c added on Room Service items up to 50c, 10c thereafter

Friday, May 31, 1940

S. W. Lunt, Headwaiter

DINNER

THE PARKER HOUSE

Special Dinner

Served from 12 to 9

Selective Entree Determines Price

MAY WE SUGGEST BEFORE YOUR MEAL

A Glass of Imported Sherry 30

CHOICE

- Canape Joinville
- Fresh Fruit Cup Washington
- Bismark Herring on Crisp Lettuce
- Fresh Crabflake or Cherrystone Clam Cocktail
- Chilled Tomato or Pineapple Juice

THE PARKER HOUSE RELISH TRAY

CHOICE

- Boston Fish Chowder
- Consomme Brunoise
- Jellied Essence of Chicken

- Hot Dinner Biscuits
- Corn Muffins
- Melba Toast

CHOICE

- 1 Brochette of Beef Tenderloin a la Parker on Toast with Green Peas 2.10
- 2 Broiled Boned Fresh Shad and Roe Maitre d'Hotel 1.85
- 3 Salmis of Young Duckling a l'Orange 2.00
- 4 Fried Soft Shell Crabs, Tartar Sauce 1.75
- 5 Roast Stuffed Native Chicken, Half, Cranberry Sauce 2.00
- 6 Cold Boiled Chicken Lobster, Mayonnaise Dressing 1.90
- 7 Roast Prime Ribs of Beef and Their Own Juice 1.75
- 8 Assorted Cold Cuts with Snappy Cheese, New Potato Salad 2.00

CHOICE OF TWO

- Buttered Green Peas
- Braised Celery with Beef Marrow
- Potatoes: O'Brien au Gratin
- Mashed
- Lyonnaise

- Mixed Fruit or Watercress Salad
- Parker House Dressing

CHOICE

- Maple Walnut Parfait
- Any Plain Ice Cream
- Butter and Macaroons

Room Service Person Extra

VEGETABLES

| | | | |
|--|------------------------|---------------------------|------------------|
| FRESH ASPARAGUS ON TOAST, MELTED BUTTER 50 | | | |
| Garden Broccoli 40 | New Summer Squash 35 | Mashed Turnips 30 | Cauliflower 40 |
| Stewed Tomatoes 30 | Succotash 35 | Spinach 30, Creamed 35 | Boiled Onions 25 |
| Green Lima Beans 35 | French Fried Onions 40 | Buttered Young Carrots 30 | |
| New Green Peas 50 | Fried Egg Plant 30 | Fresh String Beans 40 | |
| | Hollandaise Sauce 20 | | |

POTATOES

| | | | |
|-----------------|-----------------|-------------------|--------------------|
| Boiled, each 15 | Hashed Brown 25 | Delmonico 35 | Baked Maine 20 |
| Baked Idaho 25 | French Fried 25 | Julienne 25 | Hashed in Cream 35 |
| Mashed 25 | Lyonnaise 30 | Fried Sweet 25 | Saute 25 |
| | | BOILED BERMUDA 20 | Candied Sweet 35 |

SALADS

| | | | |
|--|----------------|-----------------------------|-----------|
| Alligator Pear Stuffed with Chicken or Crabmeat Salad 90 | | | |
| Lobster 1.50 | Waldorf 65 | Tomato 45 | |
| Fresh Cooked Vegetable 60 | | Combination 50 | |
| Fresh Asparagus Vinaigrette 50 | Endive 60 | Chiffonade 65 | |
| Fresh Crabmeat 90 | Chicken 90 | Lettuce 30 | |
| Cole Slaw 30 | Fresh Fruit 70 | Romaine, or Escarole 30 | Chef's 75 |
| Dressing p. p. | | | |
| Thousand Islands or Russian 20 | Roquefort 25 | Supremaise Non-Fattening 20 | |

DESSERTS

| | | | |
|---------------------------------------|--------------------------------|-------------------------|--|
| Baked Apple Pudding, Spice Sauce 25 | | | |
| ★★Parker House Chocolate Cream Pie 25 | | | |
| Orange Layer Cake 25 | Cherry Jello, Whipped Cream 20 | | |
| Vanilla Eclair 15 | Fresh Apple Pie 25 | Rhubarb Meringue Pie 25 | |
| Hot Ginger Bread, Whipped Cream 25 | Vanilla Cup Custard 25 | | |
| OLD FASHIONED STRAWBERRY SHORTCAKE 50 | | | |

Parker House ICE CREAM

| | | | |
|------------------------------------|--|------------------|--------------|
| Grapenut 40 | Lemon Sherbet 35 | Biscuit Glace 40 | Harlequin 40 |
| Maple Walnut 40 | Spumoni 40 | Cafe Parfait 45 | Vanilla 40 |
| Meringue Glace 40 | Fresh Strawberry Roll, Strawberry Sauce 45 | Chocolate 40 | |
| Half Portion of Plain Ice Cream 25 | | | |

FRESH FRUIT, PRESERVES

| | |
|--------------------------------|----------------------------------|
| CHILLED CANTALOUPE 35 | HONEY DEW MELON 40 |
| Fresh Apple 15 | Assorted Stewed Fruits 40 |
| Orange 15, Sliced 20, Juice 25 | Banana 15 |
| Stewed Fresh Strawberries 40 | Apple Sauce 20 |
| | Fresh Strawberries with Cream 40 |

CHEESE (with Toasted Crackers)

| | | | |
|--------------------------|--------------------------------------|-------------------|----------|
| Swiss Gruyere 35 | Imported Camembert 40 | Roquefort 45 | Cream 25 |
| Liederkrantz 35 | Brie 35 | Imported Swiss 35 | Edam 45 |
| Hot Cheese Croquettes 45 | Cream Cheese and Bar le Duc Jelly 60 | American 25 | |

COFFEE AND TEA

| | | | |
|---|-----------------------|-----------------------|-------------------|
| Parker House Special Coffee, Pot 25, Pot for Two 35 | | | |
| Cherry Hill Milk, Certified and Pasteurized, Bottle 15, Pint 25 | | | |
| Tea, Pot 25 | Hot Chocolate, Pot 25 | Buttermilk, Bottle 15 | Ovaltine, Pot 25 |
| Iced Tea 25 | | Iced Coffee 25 | Iced Chocolate 25 |

Bread and Butter, Parker House Rolls or Melba Toast, 10c per Person
By Krisp 10

PARKER HOUSE ROLLS

originated at
THE PARKER HOUSE
and are served with all orders of Bread
unless otherwise specified

PARKER HOUSE SPECIAL COFFEE
TO TAKE OUT
60c per pound

The Paul Revere House

LOCATED IN the North End of Boston is the city's oldest frame building, erected after the great fire of 1676 on the site of The Reverend Increase Mather's home. Revere, famous for his ride beginning midnight April 18, 1775, purchased the house in 1770 and lived in it for thirty years. Many of the home implements used by Mrs. Revere are on exhibition and also many of Paul Revere's personal belongings. The house is owned by the Paul Revere Association and for a small fee is open to visitors.

Pencil Drawing on Cover by E. E. ANTHONY